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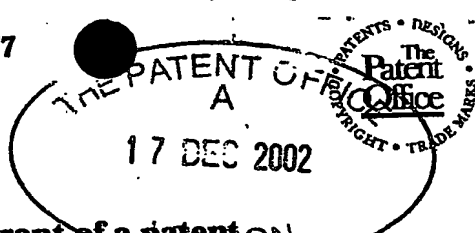
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1. Your reference	8968 GB AJS		
2. Patent application number (The Patent Office will fill in this part)	17 DEC 2002	0229413.0	
3. Full name, address and postcode of the or of each applicant (underline all surnames)	Little Jem Product Company Limited 25 Stonebank Drive Little Weston Wirral CH64 4DL United Kingdom  08528770001 Patents ADP number (if you know it)  If the applicant is a corporate body, give the country/state of its incorporation England & Wales		
4. Title of the invention	Food Additives, Foods and Methods		
5. Name of your agent (if you have one)	Abel & Imray		
"Address for service" in the United Kingdom to which all correspondence should be sent (including the postcode)	20 Red Lion Street London WC1R 4PQ United Kingdom		
Patents ADP number (if you know it)	174001	✓	
6. If you are declaring priority from one or more earlier patent applications, give the country and the date of filing of the or of each of these earlier applications and (if you know it) the or each application number	Country	Priority application number (if you know it)	Date of filing (day / month / year)
7. If this application is divided or otherwise derived from an earlier UK application, give the number and the filing date of the earlier application	Number of earlier application		Date of filing (day / month / year)
8. Is a statement of inventorship and of right to grant of a patent required in support of this request? (Answer 'Yes' if: a) any applicant named in part 3 is not an inventor, or b) there is an inventor who is not named as an applicant, or c) any named applicant is a corporate body. See note (d))	Yes		

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Claim(s) 5 ✓

Abstract 0

Drawing(s) 0

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Request for preliminary examination and search (Patents Form 9/77)

Request for substantive examination (Patents Form 10/77)

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11.

I/We request the grant of a patent on the basis of this application.

Signature

Abel + Imray  
Abel & Imray

Date

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12. Name and daytime telephone number of person to contact in the United Kingdom

Miss A Stark - 029 2034 7030

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Little Jem Product Company Limited

8968 GB

Food Additives, Foods and Methods

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Food Additives, Foods and Methods

The present invention relates to food additives for adding to processed foods, particularly, although not  
5 exclusively dough based foods, to be baked or fried and subsequently heated or cooked in a microwave oven. The invention relates to food products and to ingredients for food products, including foods comprising a core and a coating surrounding the core, for example a battered or  
10 breaded product. The invention also relates to foods or ingredients containing the food additives and method of improving the texture and characteristics of foods heated in a microwave oven.

Microwave ovens possess the ability to heat, cook or  
15 bake items, particularly foodstuffs, extremely rapidly. Unfortunately, microwave heating also has its disadvantages. For example, microwave heating alone often fails to achieve such desirable results as evenness, uniformity, browning, crispening, and reproducibility.

20 Processed baked or fried food products cooked or heated in a microwave oven seldom retain the characteristics of the same food cooked or heated in a convection oven. This is particularly so if the food product has been frozen or chilled.

Whereas in conventional cooking heat is applied from the outside, in microwave cooking heat is generated from within and the process can be very rapid and quite violent. A consequence of this is to rapidly convert some of the available water to steam during the microwave cycle. After heating the foodstuff "rests" during which period there is a release of water which can drip from the product. This is particularly noticeable for example when heating frozen food, especially that with a coating such as breadcrumb or including pastry, which foods can become soggy and unpalatable.

Attempts have been made to limit the escape of moisture during microwave cooking by coating the product with a composition adapted to form an impermeable film. These attempts have been unsatisfactory because the natural distribution of water within the coated product can be lost. Furthermore an impenetrable coating or film detracts from the taste and mouth feel of the product.

Accordingly the present invention provides in a first aspect a food additive composition comprising 80-90% bean powder, 5-7% fine potato fibre, 3-5% calcium carbonate and 1-4% modified cellulose as active ingredients.

The food additive, when added during the preparation of processed foods, allows such foods heated or cooked using a

microwave oven to have properties similar to the same such food when heated or cooked using a convection oven.

The inventor proposes that each of the constituents of the food additive composition homogeneously create an  
5 organic linkage upon processing the relevant food product. These organic linkages retard moisture migration from the core of the food product to the surface, thereby retaining the food product characteristics.

The food additive assists the functionality of the  
10 individual ingredient components of the food to which it is added. The following terms are used in the food industry to describe how to achieve the optimum product performance (the best quality end result):

For example with respect to doughs and batters, at the  
15 start of the productions process the aim is to achieve a well defined homogeneous mass, i.e. all the respective recipe elements as one identifiable element, e.g. a good batter or dough reflecting each batter/dough's system characteristics expectation of high moisture absorption,  
20 free from gluten separation, starch complexing of the amylose and amylopectin elements, dough shortness and dough extensibility - gluten development and the emulsification of all of the elements compounds.

To achieve the aforementioned characteristics the food  
25 industry used many improvers and emulsifier systems which

are chemically based. None of these systems is capable of retaining the characteristics of a baked or fried food that has been cooled and subsequently heated in a microwave oven.

5       The present invention provides a food additive composition made up from natural products which is capable of retaining the characteristics of a baked or fried food to which it has been added and that has been cooled and subsequently heated in a microwave oven.

10       The starch/dextrins, dietary fibre (high in solubility) protein (non protein forming) and calcium carbonate provide the natural characteristics for well defined homogeneous mass, of high moisture absorption, free from gluten separation, starch complexing of the amylose and  
15 amylopectin elements, dough shortness and dough extensibility - gluten development and the emulsification of all of the elements compounds.

      The bean powder component of the food additive composition of the present invention is a natural product  
20 which is preferably derived from the lima pulse. Lima bean powder is particularly preferred because of its bland taste and colour and also because it is a good source of soluble dietary fibre of a sticky or gum like character, with bonding and moisture retaining properties. It provides  
25 fat, which is capable of absorbing carbohydrate and protein



which is able to form a complex matrix of organic linkages with the other constituents of the additive and the food to which it is added.

It is considered that other pulses such as broad, soya,  
5 haricot, mung, kidney, etc beans and chickpeas have too strong flavours or colours to be suitable for use in the food additive ingredient of the present invention. However they may be rendered suitable by chemical, genetic or enzymatic processing and if so are considered within the  
10 scope of the present invention.

The milled bean provides a fine powder with a sieve analysis of 90% or over (preferably about 98%) through a 140 micrometer sieve.

The lima powder provide gummy characteristics to the  
15 food additive composition in use by providing a source of soluble fibre production. Lima powder is low fat and high protein.

Lima bean powder as used in the composition of the present invention may be obtained from Arcadia Foods of  
20 Bradford, UK. Generally, the composition of lima powder comprises 11.6% moisture, 46.2% starch of which 3.6% is sugars, 19.1% is protein, 1.2% is fat and 21.5% is dietary fibre. Seasonal variations of up to 5% may occur.

The Arcadia foods lima powder product comprises a total  
25 aerobic mesophilic count of 10000 CFU/g, yeasts at 500

CFU/g, moulds at 900 CFU/g and is free of E. coli and Salmonella.

The potato fibre component of the food additive composition of the present invention is a natural product which is derived from potatoes. The potato fibre provides the food additive with moisture absorbing properties as it is capable of absorbing up to 10 times its weight in moisture. It provides a drying function and is described as locking moisture.

10 Potatoes are processed to produce a fine powder of fibre with a sieve analysis of 85% or over (preferably about 90%) through a 250 micrometer sieve.

Potato fibre powder as used in the composition of the present invention may be obtained from Avebe of the Netherlands. Generally, the composition of potato fibre powder comprises 70-75% dietary fibre, 250 mg/g starch, 5% protein, 2% ash, 10 mg/kg sulphite and 50 mg/g moisture. The heavy metal content is 0.1 mg/kg arsenic, 0.05 mg/kg mercury, 0.5 mg/kg lead. Seasonal variations of up to 5% may occur.

20 The Avebe potato fibre powder product comprises a total aerobic mesophilic count of 100000 CFU/g, yeasts at 500 CFU/g, moulds at 1000 CFU/g and is free of E.coli and Salmonella.

The calcium carbonate component used in the food additive composition of the present invention is crystalline calcium carbonate, preferably BM grade which is produced in the United Kingdom and may be obtained from

5 Food Ingredient Technology Limited of Bedfordshire, UK.

The calcium carbonate is a firming element which enhances all of the functions of the other constituents of the food additive ingredient.

The modified cellulose component used in the food  
10 additive composition of the present invention is a natural product produced from vegetation and wood pulps as a free-flowing powder and may be obtained from Food Ingredient Technology Limited of Bedfordshire, UK.

Modified cellulose is soluble and complexes with starch  
15 elements providing a contribution to the organic linkages between the constituents of the food additive and the food to which it is added. It also provides fat and moisture holding properties.

The modified cellulose is preferably LIG 55 Methocel  
20 A4M food grade modified cellulose which satisfies the following industry standards:

Government/Industry standards EC - (European Community),  
FAO/WHO (Food and Agriculture Organisation/World Health

Organisation), US FCC IV (Food Chemicals Codex), US FDA  
(Food and Drug Administration), US FDA 21 CFR 182.1480.

**Test Requirements:**

Test Item & Condition	Limit	Unit	Method	No
Methoxyl	27.5-31.5	%	Current FCC	
Viscosity 2% in water at 20°C	3500-5600 4000 norm	cPs	Current FCC	
pH, 1% in water	5.0-8.0		DOWM 100668	1
Loss on drying	5.0 max	%	Current FCC	
Residue on ignition	1.5 max	%	Current FCC	2
Arsenic	3 max	ppm	Current FCC	3
Heavy metals (as Pb)	10 max	ppm	Current FCC	4
Sulphiting agents (as Sulphur dioxide)	10 max	ppm	AS FDA 21 CFR	5
Cadmium	1 max	ppm	ASTM D1976-91	6
Lead	5 max	ppm	ASTM D1976-91	7
Mercury	1 max	ppm	ASTM E181-93E1	8

5

Test requirement notes:

1. Test frequency= audit
2. Test frequency= audit
3. Test frequency= audit
4. Test frequency= audit
5. Test frequency= audit

10

Part 101, Appendix A. Monier-Williams  
procedure (with modifications) for sulphites  
in food, Centre for Food Safety and Applied  
Nutrition, FDA, November 1985.

15

6. Test frequency= audit
7. Test frequency= audit

The A4M product is certified Kosher for Passover and Pareve. The plant that produced the A4M product is registered under ISO 9002 Quality Systems. 100 grams of  
5 the A4M product has approximate nutrient values of 5 grams water, 1 gram sodium chloride and 15 milligrams iron. The A4M product meets all requirements outlined in 21 CFR 182.1480, the FCC for methylcellulose and the purity criteria set forth by the EC and FAO/WHO. When used within  
10 the EC, the label declaration E461 may be used.

The food additive composition may further comprise dextrins. The addition of dextrins provides a further firming enhancer for particular circumstances.

A preferred composition of the food additive  
15 composition according to the present invention comprises 39% starch/dextrins, 3.1% reducing sugars, 26.6% dietary fibre high in solubility, 16.2% of protein (not gluten forming), 1.2 % ash and 9.1% moisture. There are seasonal variations in the composition, which allow 5% variation  
20 from each of the above levels.

The food additive composition according to the present invention preferably provides the nutritional values of 17.5g protein per 100g product, 43.3g carbohydrate per 100g of product of which sugars constitute 3.2g, 1.0g fat per

100g of product, 25.1g fibre per 100g of product and 60 mg sodium per 100g product.

The food additive is particularly suitable for use with foods derived from cereals or pulses which are processed, baked or fried and then reheated or cooked. Optionally the food may be frozen or chilled prior to reheating or cooking.

The food additive may be used for all savoury and sweet processed foods, especially dough based foods and batters (both fermented and non-fermented), inclusive of potato doughs. The food additive may also be used for fillings, toppings, coatings or dustings of dough based foods, batters and potato doughs, including dry crumb coatings and the dusting of such doughs at specific processing steps.

A non exhaustive and non limiting list of processed foods which benefit from the use of the food additive according to the present invention includes puff pastry products such as pies, rolls and slices with both sweet and savoury fillings or toppings, crusty bread products such as baguettes, loaves and rolls (including fillings), garlic bread, soft bread products such as fruited buns, hot dog rolls, burger buns, baps and naan bread, pitta bread, tortilla wraps and pizzas, both pizza bases or topped pizzas, batters for Yorkshire pudding, choux buns, various nuggets, fritters, crumpets, batters for cakes such as

sponge cakes, and puddings, potato products such as roast potatoes, French fries, potato wedges waffles, potato croquettes and shaped potato products, baked or fried filo pastries such as spring rolls, samosas, parcels, morning  
5 goods including croissants, Danish pastries, doughnuts, including filled and topped doughnuts, shortcrust pastries, including pies and crumbles (with both sweet and savoury fillings), and bread crumb for coating for example for coating fish or chicken pieces or products, including  
10 shaped fish or chicken products such as fingers or nuggets.

The food additive composition may be added to base dough formulations at 0.5% to 5.0%, to base batter formulations at 0.75% to 8.5%, to base potato dough formulations at 0.5% to 3.0%, to fillings/toppings at 1.0%  
15 to 5.0%, or to subsequent dough processing steps at 0.1% to 1.5%. Preferably, the above produce systems are baked or fried, then cooled frozen and packaged.

Except the addition of the food additive composition as described above, the cooking (baking or frying) process may  
20 be otherwise conventional.


The finished food thus produced is particularly suitable for the preparation of microwave heatable foods. To this end, the finished fast food may be wrapped with a microwave heatable packaging material and then stored or  
25 shipped in refrigerated or frozen stage for heating in a

microwave heater at home or in restaurants or shops or automated vending machines having a self-contained microwave heater to an optimum temperature without damaging the quality of food.

5       Alternatively, the food may be shipped as a frozen semi-finished product. Final cooking of this semi-finished product may conveniently be completed at home or in restaurants (including fast-food restaurants) or bakeries (including in-store bakeries) or shops, etc.

10       The packaging materials for wrapping finished fast food or semi-finished foods according to this invention must withstand or are adapted for microwave heating. Plastic laminates adapted for microwave heating are preferable for packaging the products to be sold by automated vending  
15       machines having a self-contained microwave heater in particular since the products are rapidly heated from frozen state to an elevated temperature.

      The foods may be packaged in packaging utilising susceptor technology, that is using a device which, when  
20       disposed in a microwave energy field such as exists in a microwave oven, responds by generating a significant amount of heat. The susceptor absorbs a portion of the microwave energy and converts it directly to thermal energy which is useful for example to crispen or brown foodstuffs.





The absorption of microwave energy by the susceptor device reduces the amount of microwave energy available to cook the food. Simultaneously, the susceptor makes thermal energy available for surface cooking of the food by

5 conductive or radiant heat transfer. Thus, susceptors tend to slow down direct microwave induction heating to provide some thermal heating which tends to be more uniform and provide such desirable results as browning or crispening.

10 Currently, the most commercially successful microwave susceptor is a thin film susceptor. Typically, thin film susceptors are formed of a thin film of metalised aluminium vacuum deposited on a polyester layer which is adhered to paper or cardboard.

Susceptors have been described in U.S. Pat. No. 4,640,838 issued to Isakson et al., U.S. Pat. No. 4,518,651 to Wolfe, Jr., and U.S. Pat. No. 4,959,516 issued to Tighe et al. Each of these susceptors and improvements thereto are suitable for use in packaging foods containing the food additive composition according to the present invention.

20 According to the present invention in a second aspect here is provided a processed food comprising the food additive composition according to the first aspect of the invention.

Preferably the processed food is a savoury or sweet food, especially dough based foods and batters (both

25

fermented and non-fermented), inclusive of potato doughs. The food comprising the food additive may also be a filling, topping, coating or dusting of dough based foods, batters and potato doughs, including dry crumb coatings.

5       A non exhaustive and non limiting list of processed foods which benefit from the use of the food additive according to the present invention includes puff pastry products such as pies, rolls and slices with both sweet and savoury fillings or toppings, crusty bread products such as  
10   baguettes, loaves and rolls (including fillings), garlic bread, soft bread products such as fruited buns, hot dog rolls, burger buns, baps and naan bread, pitta bread, tortilla wraps and pizzas, both pizza bases or topped pizzas, batters for Yorkshire pudding, choux buns, various  
15   nuggets, fritters, crumpets, batters for cakes such as sponge cakes and puddings, potato products such as roast potatoes, French fries, potato wedges waffles, potato croquettes and shaped potato products, baked or fried filo pastries such as spring rolls, samosas, parcels, morning  
20   goods including croissants, Danish pastries, doughnuts, including filled and topped doughnuts, shortcrust pastries, including pies and crumbles (with both sweet and savoury fillings), and bread crumb for coating for example for coating fish or chicken pieces or products, including  
25   shaped fish or chicken products such as fingers or nuggets.

The food may comprise the food additive composition at 0.5% to 5.0% for base dough formulations, at 0.75% to 8.5%, for base batter formulations, at 0.5% to 3.0% for base potato dough formulations, at 1.0% to 5.0% for fillings/toppings or at 0.1% to 1.5% for subsequent dough processing steps at. Preferably, the above produce systems are baked or fried, then cooled frozen and packaged.

It would be convenient to provide a premix for making the microwave heatable processed foods as describe above at home or in bakery shops. Such a premix comprises a food additive composition according to the first aspect of the invention, in combination with a base ingredient of a processed food.

A preferred premix comprises 0.5 to 9% of the food additive composition according to the first aspect of the invention. Preferably the base ingredient is flour, especially wheat flour. The flour premix may optionally contain an effective amount of a system for leavening (e.g. yeast, enzymes and raising agents) and may also include fats, sugar, and flavour as required.

According to a further aspect of the invention there is provided a method of preparing processed foods for heating or cooking in a microwave oven, the method comprising incorporating into a food or ingredient for a food a


suitable amount of the food additive ingredient according to the first aspect of the invention.

A suitable amount of food additive composition is preferably 0.15 to 10% depending on the food product.

5       The food additive composition may be added to base dough formulations at 0.5% to 5.0%, to base batter formulations at 0.75% to 8.5%, to base potato dough formulations at 0.5% to 3.0%, to fillings/toppings at 1.0% to 5.0%, or to subsequent dough processing steps at 0.1% to  
10 1.5%. Preferably, the above produce systems are baked or fried, then cooled frozen and packaged.

For example, the food additive composition according to the first aspect of the invention may be added to the ingredients used to make doughs or batters. The doughs or  
15 batters are then processed according to standard methods. The food additive composition may be capable of increasing the recovery time after mixing or accelerating the fermentation time to provide an optimum structure.

With regard to the use of the invention for preparing  
20 the processed foods an example of how the food additive composition may be having its effect is described in relation to wheat flours. The typical moisture content of wheatflours is 13% - 14%, with seasonal variations. Approximately 6% of the respective moisture content is



known as locked in moisture, as opposed to the balance known as free moisture.

Moisture added as part of a particular products recipe is free moisture. Free moisture is defined as easily  
5 removed from the baked/fried, frozen or chilled product microwaved in an oven.

Locked in moisture is naturally occurring and can be enhanced significantly through the addition of the food additive in accordance with the present invention to the  
10 base recipe and dusting with the food additive also. The food additive provides protein and soluble dietary fibre which has the properties of absorbing up to ten times its weight of moisture which is complexed throughout the baked/fried, structure/texture of the respective product.

15 Locked in moisture is defined as difficult to remove compared to free moisture. Therefore when the referred to foods are frozen the resulting complexing of the food additive of the present invention holds the ice crystals in a revised formation to that without the food additive.

20 In the normal method of preparing processed foods such as bread, the mechanical development of batters and doughs creates a homogeneous mass but the starch components of the batter or dough are altered from their normal characteristics and require a resting period for starch  
25 retrogradation within the homogeneous mass. The inventor

proposes that the food additive composition is capable of enhancing starch retrogradation, its natural reducing sugars aiding any fermentation and the soluble fibre, ash and protein providing additional body and moisture holding  
5 properties to the structure of batters and doughs.

The rested, recovered, fully retrograded doughs may be processed accordingly for the relevant product. For example, bread fermented doughs may be scaled and moulded into their ultimate form, optionally being lightly dusted  
10 with the food additive composition in the process and set to prove prior to the next process step.

With non-fermented doughs, e.g. puff pastry, short pastry, and fermented doughs such as croissants and Danish pastries the doughs may be processed to receive traditional  
15 fats and butters at the point of initial folding.

Subsequent folding or the equivalent may include dusting with the food additive composition according to the first aspect of the invention. Preferably the products are dusted top and bottom and folded accordingly or laminated,  
20 functionally creating a textural and moisture retaining film between layers of dough containing butter/fat, which is thereby held in the subsequent bake off and microwave heating of the products by the soluble fibre, ash and protein matrix formed by the food additive composition  
25 according to the first aspect of the invention.

Once the desired fold or laminations of the respective doughs have been completed and sheeted for the relevant product the sheets are optionally dusted with the food additive composition according to the first aspect of the invention. Preferably the dough is processed to a sheet thickness of 3 mm to 4 mm. Mechanical recovery, retrogradation of the starches/homogeneous mass is required to achieve the optimum product quality. The food additive composition according to the first aspect of the invention assists in recovery.

Products may be formed, with or without sweet or savoury fillings, including the food additive composition according to the first aspect of the invention to retain moisture and prevent final product wetting or greasiness, via the holding properties of the food additive composition.

Formed fermented products may be lightly dusted with the food additive composition according to the first aspect of the present invention before setting to prove. Post proof the products may be washed appropriately for bake off or frozen for subsequent bake off.

Formed non fermented products may be lightly dusted with the food additive composition according to the first aspect of the present invention and set for bake off and washed appropriately, or frozen for subsequent bake off.

For fermented goods proof temperatures generally range from 32 to 35 °C for up to 50 minutes. When using the food additive composition according to the first aspect of the invention, as a dough ingredient and as a dusting, higher  
5 proving temperatures of 40 to 50 °C may be used, and the proving time reduced to 25 to 30 minutes.

For the purpose of this specification a chilled product is held at 1 to 5 °C and a frozen product is held at -18 °C.

10 The invention will now be further described by the following non-limiting examples.

#### Example 1

#### 15 Production of Food additive X

To prepare a test batch:

Food additive X according to a preferred embodiment of the  
20 present invention was prepared by mixing 2000 grams lima powder obtained from Arcadia Foods of Bradford, UK under catalogue number FL00011, with 140 grams potato fibre material no 9679 obtained from Avebe of the Netherlands, with 100 grams of modified cellulose (catalogue number A4M)  
25 and 100 grams of calcium carbonate (code BM), both obtained



from Food Ingredient Technology Limited of Bedfordshire,  
UK, at 25 degrees centigrade and atmospheric pressure in a  
Hobart blender for 5 minutes.

- 5 The homogeneous composition produced was termed food  
additive X.

On a commercial scale 300 kg of lima powder, 22 Kg potato  
fibre, 17.5 Kg calcium carbonate and 17.5 Kg modified  
10 cellulose (all as described above) were mixed in a Gardner  
blender at 25 degrees centigrade and atmospheric pressure  
for 5 minutes to produce a homogeneous mixture.

## Example 2

15

### Production of Processed Foods

1. Puff pastry products including pies, rolls and slices,  
both savoury and sweet

- 20 Product types - sausage rolls, meat pies, pasties all,  
slices, mincemeat pies, apple puffs, jam puffs/pies etc.

In the respective fillings food additive X is added at 1%  
to 1.5%.

Typical puff pastry dough commercial recipe including food additive X:

	Strong Flour	80 kg
	Pastry Fat	3 kg
5	Salt	0.5 kg
	Cream of Tartar	0.1 kg
	Food additive X	0.8 kg
	Water	50 Litres

10 All in dough method. Mix to a firm smooth dough. Scale dough into 9kg pieces 3kg to 4kg pastry fat. Break/pin into rectangle sheets. Place puff pastry fat system into centre of rectangle sheet. Fold fat in and conventionally break/pin to achieve 2 book turns. Rest for 30 minutes.

15

Break/pin, Dusting with food additive X reducing sheet thickness gradually to 3 to 4mm thickness to achieve double book turns. Break/pin sheeted and dusted with food additive X for formation of product type. Rest for 20 minutes.

20

Formed product cuttings/scrap up to 25% introduced post first rest period thereby subsequently folded in.

When processing pastry dust with 1.5% food additive X per

25 book 1.5%.

Savoury products, sprayed with egg glaze. Sweet products sprayed with water and sugar dusted. Rested for 30 minutes prior to bake or frozen down for subsequent bake. Bake hot oven, even heat at 190°C to 220°C. Baked products chilled and wrapped or frozen and wrapped into outer cases.

## 2. Crusty Breads

Product types - baguettes, garlic bread, crusty rolls

10

Typical crusty bread recipe including food additive X:

Strong Flour	180 Kg
Vegetable oil	7.2 Kg (olive oil for garlic bread)
Salt	1.69 Kg
15 Food Additive X	2.5 Kg
Yeast	3.0 Kg
Improver	1.0 Kg for baguettes only
Garlic Granules	1.125 Kg for garlic bread only
Water	115 Litres

20

All in dough method. Dough piece weights 150g baguettes and garlic bread, 50g crusty rolls. Moulded and set for fermentation 1 hour.

Dough pieces knocked back and moulded into appropriate shape, dusting with food additive X. Moulded and shaped dough pieces placed into/onto prepared bakeware, and dusted with food additive X. Moulded dough pieces surfaces scored as appropriate and a light surface dusting of food additive X applied.

Conventional proofing 30 minutes to 45 minutes as appropriate for the particular product.

10

Good Bake 220°/230°C for top and bottom crust development 30 minutes to 45 minutes as appropriate for the particular product and oven performance.

15 Baked weights: baguettes/garlic bread 115g, rolls 38g.

Breads cooled, cut and filled. Chilled and wrapped or frozen and wrapped into outer cases.

20 **3. Soft Breads**

Product types - fruited buns, hot dog rolls, burger buns, baps, naan breads, hot cross buns.

Typical Soft Bread recipe including food additive X

25 Strong Flour                      48 Kg

	Salt	0.4 Kg
	Yeast	0.1 Kg
	Sugar	1.0 Kg
	Milk solids	0.5 Kg
5	Food Additive X	0.8 Kg
	Water	28.0 Litres
	Fat	7.5 Kg
	Mixed fruit	3.5 Kg (fruited products only)

- 10 All in dough method (except fruit). Dough piece weights  
55g plain rolls, buns, baps, 40g Fruited Buns.

Moulded and set for fermentation for 1 hour.

- Dough pieces knocked back and moulded into the appropriate  
15 shape and dusted with food additive X. Moulded and shaped  
dough pieces placed onto prepared bakeware and a light  
dusting of food additive X applied.

- Conventional proofing 30 minutes to 40 minutes as  
20 appropriate for the particular product.

Baking at 220°/230°C even heat for 15 - 20 minutes as  
appropriate for the particular product. Approximate baked  
weights 45g plain rolls, buns, baps, 32g fruited buns.

Breads cooled, cut and filled then chilled and wrapped or frozen and wrapped into outer cases.

#### 4. Batters

- 5 Product types - Yorkshire puddings, choux pastry, chicken nuggets etc., crumpets.

Typical batter recipes including food additive X

	<u>Fermented</u>	<u>Kg</u>	<u>Ambient/Boiled</u>	<u>Kg</u>	<u>Coating</u>	<u>Kg</u>
10	Flour	10		10		10
	Yeast	0.280		-		-
	Milk solids	0.350		0.770		0.500
	Water	12.5 Litres		15.3		16.500
	Baking Soda	0.01		-		-
15	Salt	0.110		0.180		0.180
	Food additive X	0.250		0.250		0.500
	Whole Egg	-		5.770		-
	Polenta	-		-		1.700

- 20 Liquids blended together, dry materials vortexed in to form smooth batters. Batters rested and fermented accordingly. Deposited in traditional manner into bakeware or rings and given a light surface dusting with food additive X. Protein meats dusted with food additive X e.g. rolled or tossed
- 25 prior to coating with batter.

Baking: Fermented, ambient, boiled batter product types  
e.g. crumpets, Yorkshire puddings, choux pastries are  
lightly dusted with food additive X and baked  
5 traditionally. Coating batters are deep fat fried e.g.  
chicken, fish etc. at 185°C for 1 minute 30 seconds  
maximum.

Products chilled and wrapped, frozen and wrapped into outer  
10 cases.

## 5. Potato Products

Product types - roasties, fries, waffles, croquettes,  
shapes

15

Typical recipe for potato products with food additive X

Freshly steam cooked potatoes	- Mashed	100 kg
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Food additive X		4 kg
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20 Mix to dough. Suitable forming techniques include  
extruding shapes for the aforementioned products and  
shapes. Post forming the potato dough pieces are lightly  
dusted with food additive X. They are then baked to achieve  
the desired textural solids for the appropriate product via  
25 temperature profile.

Products are chilled and gas flushed, wrapped or frozen and wrapped for outer case packaging or baked products are hot oil blanched 180/185°, chilled and gas-flushed, wrapped or  
5 frozen and wrapped for outer packaging.

#### 6. Filo Pastries

Products types - spring rolls, parcels, samosa's

10 Typical filo pastry recipe including food additive X

Strong Flour	100 Kg
Food additive X	2 Kg
Water	110 Litres
Cream of Tartar	0.1 Kg

15

All in mixing method to well developed dough and rested for ½ hour.

Dough is sheeted through series of reducing rolls. The  
20 dough being lightly dusted with food additive X and reduced to a dough thickness of approximately 0.4 to 0.7mm and protected from drying out.



Respective traditional fillings are prepared for spring rolls, parcels, samosa's etc. with the addition of 1 to 1.5% food additive X by weight.

- 5 For baked varieties sheeted dough is dusted with food additive X and cut into strips to suit the formation of the appropriate products. The strips are lightly sprayed with hot oil or butter and correctly positioned filling deposits. The products are formed by rolling rolls, folding and crimping accordingly. The products are surface oil sprayed and trayed/panned and baked in a hot oven at 220/220°C until golden brown.

- 15 For hot oil blanched products, sheeted dough with food additive X rolled into the surface is hot oil blanched. 180/185°C to achieve a malleable par cooked sheet and cut into strips and formed into shapes with the appropriate fillings. Low oil uptake is observed when using the food additive ingredient.

20

Products from both the baked and blanched processes are cooked and wrapped or frozen and wrapped and then packaged into outer cases.

7. Morning Goods

Product types - croissant family of products, Danish pastries, etc

5 Typical recipe including food additive X

Strong Flour 5.600 Kg

Salt 0.030 Kg

Improver 0.200 Kg

Sugar 0.425 Kg

10 Vegetable fat 0.425 Kg

Yeast  $\frac{1}{4}$  slab

Food additive X ' 0.075 Kg

Water 3.000 litres

- 15 All in dough mixing method to produce a well developed dough. Fermentation is for 1 hour. Process 10 Kg dough, with 2.75 Kg flattened block butter fat. Processed 4 Book folds through pastry break. The final 2 folds being dusted with food additive X. The product is rested between each 2
- 20 folds for 20 minutes and final folds rested 30 minutes.

Pastry blocks sheeted to approximately 3mm thickness dusting with food additive X top and bottom.

- 25 Croissants are formed by cutting sheeted dough into 200mm

squares then into triangles and moulded to form wrap around  
croissant shapes. Shapes panned into surface lightly  
dusted with food additive X. Surface dusted and proofed  
for 40 - 45 minutes. The product are sprayed with egg  
5 glaze prior to baking at 200°C for 20 minutes.

Danish pastries are formed by sizing, crimping and surface  
scoring slices, Danish squares etc. Fillings can include  
fruit, almond butter or sugar paste, with 1% food additive  
10 X added. Product surfaces embellished with bake stable  
ingredients - flaked almonds, nibbed sugar etc. Panned  
onto lightly dusted surface and product surface lightly  
dusted with food additive X and proofed for 40 - 45  
minutes.

15

Products are sprayed with egg glaze prior to baking at  
200°C for 20 minutes then allowed to cool and wrapped,  
frozen and wrapped to outer cases.

20 **8. Doughnuts**

Typical Doughnut recipe including food additive X

Strong Flour	10 Kg
Doughnut concentrate	2.5 Kg
Yeast	0.625 Kg
25 Food additive X	0.150 Kg

Water 4.75 Litres

All in dough mixing method to provide a well developed dough. Fermentation is for 1 hour. Then dough divided to  
5 60g pieces. Dough pieces moulded with light dusting of food additive X. Pieces placed onto sheets of webbing dusted with food additive X. 45 Minutes proof, stand out for 20 minutes to skin over.

10 Doughnut web sheets connected to continuous feed mechanism. Proofed doughnut pieces are fed into fryer with vegetable oil temperature 188°C. Fry time 3 minutes. Turnover at 1½ minutes. From Fryer doughnuts are stood to stabilise prior to filling with for example jam, banoffee, peanut,  
15 chocolate, etc. All fillings have the addition of 1% to 1½ % food additive X by weight.

Produced are cooled and wrapped, frozen and wrapped into outer cases.

20

The food additive X gives shelf life extension to fresh doughnuts

\* Freshly made doughnuts have a limited shelf life - maximum 8 hours.

\* With food additive X the natural shelf life is extended to 3 days.

\* Within protective polythene packaging, test satisfactory at 5 days.

5

#### 9. Short Paste Crust Pastries

Product types - mince pies, apple pies, custard, crumble - all varieties of fruit applicable

10 Typical short paste crust recipe including food additive X

Flour 140 Kg

Vegetable fat 35 Kg

Cake Margarine 35 Kg

Sugar 35 Kg

15 Vanillin 0.1 Kg

Food additive X 12 Kg

Water (very cold) 10 Litres

Fats, sugar, water and flavouring are creamed together.

20 Flour and food additive X blended through to form short dough.

Note: For crumble toppings the flour weight is increased to 210 kg. Method of mixing as above.

Pastry bases are formed via pie case pressing machinery.

Fillings are applied via depositor. To prepare top pastry lids shortcrust dough is sheeted and dusted with food additive X top and bottom to a dough thickness

- 5 approximately 3mm. Dough sheets are cut to the appropriate size and positioned over the filled bases or crumble crumbed. Products are baked at 170/180°C for time to suit the appropriate product.

- 10 Cooked products are cooled and wrapped, frozen and wrapped into outer cases.

#### 10. Bread Crumb

- Product types - crumb for coating proteins e.g. fish,  
15 chicken, etc.

Typical recipe for crumb including food additive X

	Bread Flour	15.000 Kg
	Food additive X	3.800 Kg
20	Vegetable fat	3.000 Kg
	Yeast	0.400 Kg
	Salt	1.400 Kg
	Sugar	0.700 Kg
	Water	9.500 Litres

All in mixing method, mix to well developed dough.

Fermentation is for 1 hour.

Scaled at 1kg dough pieces and moulded for loaves, with a  
5 dusting of food additive X. Proofed for 50 minutes.

Dough is par bake in hot oven 200°C for 30 minutes (light  
surface colour) then rapid cooled to achieve long  
stability.

10

Loaf/loaves shredded crumbed and lightly dusted with food  
additive X. Tumble mixed and conditioned for 1 hour then  
hot air rapid dried, to 5% moisture. The crumb is then  
cooled and bagged off.

15

Various coatings may be applied.

#### **11. Cakes, Sponge cake, sponge cake puddings**

Product types - Fruited cakes and puddings, chocolate/  
20 caramel/fudge cake or puddings, jam sponge & other soft  
fruit cakes or puddings.

In the respective fillings food additive x is added at 1 to  
1.5%.

25

Typical basic cake / sponge cake / pudding commercial recipe  
including food additive X:

	Cake shortening / fat	15 Kg
	Sugar	12 Kg
5	Egg whole liquid	20 Kg
	Flour	12 Kg
	Cornflour	6 Kg
	Raising agent	0.250 Kg
	Food additive X	0.950 Kg

10

Method of mixing is subject to the cake style required.  
Suitable methods include the sugar batter method, flour  
batter method and all in method. The recipe is adapted  
with flour and moisture as appropriate and may be adapted  
15 to provide structural holding properties e.g. to allow the  
inclusion of fruits.

### Example 3

#### 20 Test of Effectiveness of Food Additive X

The following examples compare the product performance of  
products containing food additive X made in example 1 with  
products not containing the food additive.

25



Using a microwave oven at 800 watts on full power for the time appropriate for the product, starting with either chilled or frozen product.

- 5    1.    **Puff pastry products including pies, rolls and slices, both savoury and sweet**

With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3  
10 minutes to provide stabilisation and the correct consuming temperature. The surfaces tops, sides and bottoms are dry, firm and crisp to the touch. They retain their thermal processed appearance. The initial bite or cutting off of a  
15 piece of the product reveals crispness, or expectation, a textural structure and an eating sensation of a product from the conventional thermal oven.

Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for 3 minutes  
20 to provide the correct consuming temperature. The surfaces, tops, sides and bottoms are collapsed, wet and greasy to the touch. The product is unstable to handle. The initial bite or cutting off of a piece of the product is soft, chewy and leathery revealing the collapse of the  
25 textural structure.

**2. Crusty Bread Products including filled baguettes,  
garlic bread and crusty bread and rolls**

With food additive X made in accordance with Example 1:

- 5 From the microwave oven and allowed to stand for at least 3  
minutes to provide stabilisation and the correct consuming  
temperature. The surfaces, tops, sides and bottoms are dry,  
firm and crisp to the touch and retain their thermal  
processed appearance. The initial bite or cutting off of a  
10 piece of the product reveals crispness, a moist inner  
retained crumb structure and an eating sensation of a  
product from the conventional thermal oven.

Without food additive X made in accordance with Example 1:

- 15 From the microwave oven and allowed to stand for 3 minutes  
to provide the correct consuming temperature. The  
surfaces, tops, sides and bottoms are damp and malleable to  
the touch. The initial bite or cutting off of a piece of  
the product feels leathery revealing a significant collapse  
20 of the crumb structure and a texture that becomes  
increasingly chewy to the point of dry hardness.

**3. Soft Bread Products including fruited buns, hot dog  
rolls, burger buns, baps and naan bread**

With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to provide stabilisation and the correct consuming temperature. The surfaces, tops, sides and bottoms are dry

5 and firm to the touch and retain their initial appearance.

The initial bite or cutting off of a piece of the product reveals a thin outer skin/crust and a soft moist structure of the same textural characteristic, depicting the eating sensation of products from the conventional oven.

10

Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for 3 minutes to provide the correct consuming temperature The

surfaces, tops, sides and bottoms are damp and concave

15 resulting from a collapsed inner structure. The initial

bite or cutting off of a piece of the product is tough, elastic like with a textural mouth feel of chewyness and progressively to the point of dry hardness.

20 **4. Batters such as for yorkshire pudding, choux buns, various nuggets and crumpets**

With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3

25 minutes to provide stabilisation and the correct consuming

temperature. The surfaces, tops, sides and bottoms are firm to the touch, and of original appearance. The initial bite or cutting off of a piece reveals the retention of structural formation and textural mouth feel sensation as if direct from the conventional thermal baking oven, fryer or hot-plate.

Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for 3 minutes at least to provide the correct consuming temperature. The surfaces appear shrivelled, tops, sides and bottom soft to the touch and collapsing. The bite or cutting with a knife will give a leathery sensation caused by the collapsing structure, the texture chewy and cloyous to the palate.

15

**5. Potato Products such as roasties, fries, waffles, croquettes and other shaped potato products**

With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to provide stabilisation and the correct consuming temperature. The surfaces, tops, sides and bottoms are dry (not greasy) and firm to the touch with their retained original appearance. The initial bite or cutting a piece off with a sharp knife reveals an outer skin of

25

characteristics to those experienced by bake/roasting, grilling or frying together with a good inner structure and texture as appropriate to the conventionally prepared product.

5

Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to provide the correct consuming temperature. The surfaces, tops, sides and bottoms are greasy wet and soft  
10 to touch. The product has impinged (collapsing) within the inner structure. The initial bite or cutting off of a piece of the product has a soft chewy skin and inner texture of differing degrees, which is subject to the type of product being prepared.

15

**6. Filo Pastries including baked or fried goods such as spring rolls, samosas, and parcels**

With food additive X made in accordance with Example 1:

20 From the microwave oven and allowed to stand for at least 3 minutes to provide stabilisation and the correct consuming temperature. The surfaces, tops, sides and bottoms are dry, not greasy, firm to the touch and of retained appearance of thermal processing. The initial bite or  
25 cutting off of a piece of the product reveals crispness

retained structure and a moist inner filling, which eats as if prepared in a conventional thermal process - ovening or frying.

5 Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to provide the suitable eating temperature. The surfaces, tops, sides and bottoms are crinkled, soft, wet/greasy and unstable to the touch. The initial bite or  
10 cutting off of a piece of the product is likened to a toughening wet pasta i.e. the structure having collapsed, with a texture that is soft, chewy and dough like (somewhat cloyous).

15 **7. Morning Goods including the croissant family of products and Danish pastries**

With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3  
20 minutes to provide stabilisation and the correct consuming temperature. The surfaces, tops, sides and bottoms are dry, not wet or greasy, firm to the touch and of retained appearance of thermal conventional baking. The initial bite or cutting off of a piece of the product reveals the

expected structure of conventional baking and eating texture of freshness direct from the oven.

Without food additive X made in accordance with Example 1:

- 5 From the microwave oven and allowed to stand for at least 3 minutes to provide the suitable eating temperature. The surfaces, tops, sides and bottoms are soft, wettish, greasy to the touch and unstable to handle. The initial bite or cutting off of a piece of product is difficult due to the
- 10 collapsed inward structure and elastic leathery surfaces. Texturally the eat is chewy and cloyous, which is unpleasant, unacceptable.

**8. Doughnuts of all varieties.**

- 15 The effect of freshness within 1 hour of manufacture

With food additive X made in accordance with Example 1:

- From the microwave oven and allowed to stand for at least 3 minutes to provide stabilisation and the freshly made
- 20 doughnut consuming temperature. The surfaces, tops, sides and bottoms are dry and not greasy, reasonably firm to the touch and of retained appearance from the fryer and filling operation (normally jam). At this point they are sprinkled with caster sugar. The initial bite or cutting off of a
- 25 piece of product reveals surface expectation and retained

structure with the filling (jam) in its deposited position. Textural properties are light and moist to eat, delivering the freshly made doughnut experience.

5 Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to establish the freshly made doughnut consuming temperature. The surfaces, tops, sides and bottoms are soft to the touch and difficult to handle i.e. shape retention. At this point they are sprinkled with caster sugar. The initial bite or cutting off of a piece of product caused the inner structure to collapse, the crumb formation is lost, it welds together liken to dough. The eating sensation resembles the appearance - dough-like, cloyous and too chewy.

9. **Shortcrust Pastries including meat pies, mincemeat pies, apple pies etc and various crumbles**

20 With food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to provide stabilisation and the correct eating temperature. The surfaces, tops, sides and bottoms are dry, not greasy, reasonably firm to the touch and of retained appearance from the conventional thermal oven.



The initial bite or cutting off of a piece of the product has the characteristic "sound" of textured shortness through the crusting. Texture is short but non cloyous.

5 Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to cool to the correct eating temperature. The surfaces, tops, sides and bottoms are soft, damp, greasy to the touch and unstable to handle. The initial bite or  
10 cutting off of a piece of the product is difficult as it has become a moist crumb without any structure. The eat of sweet pastry whilst hot is soft and paste like as it cools the texture becomes hard. Unsweetened shortcrust is soft and paste like to eat whilst hot, as it cools it becomes  
15 chewy and cloyous to the palate.

**10. Crumb for example for coatings**

With food additive X made in accordance with Example 1:

20 From the microwave oven the crumb coated product is allowed to stand for at least 3 minutes to provide stabilisation and the correct eating temperature. Surface crumbed products feel dry over the tops, sides and bottoms. They are firm and not wet or greasy, having a similar nature  
25 from the grill or having been heated in a conventional

thermal oven. The initial bite or cutting off of a piece of the crumbed product identifies the crumb having a thin crust with crisp edges. Crumb texture is clean and not cloyous.

5

Without food additive X made in accordance with Example 1:

From the microwave oven and allowed to stand for at least 3 minutes to cool to the suitable eating temperature.

Surfaced crumbed products feel soft, wet and greasy to the touch. The initial bite or cutting off of a piece of the crumbed product reveals the crumb as being soft and wet, liken to a paste and as it continues to cool the texture becomes rubbery.

15 **11. Batter for cakes or puddings and including dried or soft fruits, chocolate, caramel, fudge, syrups and jams**

With food additive x made in accordance with Example 1:

From the microwave oven the product is allowed to stand for at least 3 minutes to provide stabilisation and the correct consuming temperature. The surfaces tops, sides and bottoms of the product are dry and firm to the touch. They retain their thermal processed appearance. The initial bite or cutting of a slice of the product reveals a clean cut and a moist structural texture with an eating sensation of a

20

25

product from conventional processing, the oven, or steam pressure cooking.

Without food additive x made in accordance with Example 1

- 5 From the microwave oven the product is allowed to stand for 3 minutes to provide the correct consuming temperature. The surfaces, tops, sides and bottoms tend to be collapsed upon touching due to being wet and greasy. The product is unstable to handle. The initial bite or cutting of a slice
- 10 of the product is soft, chewy leathery revealing the collapse of the inner structure. Upon cooling it becomes very dry and unpalatable.

Claims:

1. A food additive composition comprising 80-90%  
bean powder, 5-7% fine potato fibre, 3-5% calcium carbonate  
5 and 1-4% modified cellulose as active ingredients.
2. A food additive composition according to claim 1  
in which the bean powder component is derived from the lima  
pulse as a fine powder with a sieve analysis of 90% or over  
through a 140 micrometer sieve.
- 10 3. A food additive composition according to claim 1  
in which the potato fibre component is a natural product  
which is derived from potatoes as a fine powder of fibre  
with a sieve analysis of 85% or over through a 250  
micrometer sieve.
- 15 4. A food additive composition according to claim 1  
in which the calcium carbonate component is crystalline  
calcium carbonate BM grade.
5. A food additive composition according to claim 1  
in which the modified cellulose component is a natural  
20 product produced from vegetation or wood pulps as a free-  
flowing powder.
6. A food additive composition according to claim 5  
in which the modified cellulose is LIG 55 Methocel food  
grade modified cellulose.

7. A food additive composition according to claim 1 comprising 39% starch/dextrins, 3.1% reducing sugars, 26.6% dietary fibre high in solubility, 16.2% of protein (not gluten forming), 1.2 % ash and 9.1% moisture, with a  
5 seasonal variation in the composition of 5% of the value of each component.

8. Use of a food additive composition according to any preceding claim in the treatment of foods derived from cereals or pulses which are processed, baked or fried and  
10 then reheated or cooked.

9. Use according to claim 8 in which the foods are frozen or chilled prior to reheating or cooking.

10. Processed food products comprising the food additive according to any one of claims 1 to 7.

15 11. Processed foods according to claim 10 including all savoury and sweet processed foods, dough based foods and batters (both fermented and non-fermented), inclusive of potato doughs, fillings, toppings, coatings or dustings of dough based foods, batters and potato doughs, including  
20 dry crumb coatings and the dusting of such doughs at specific processing steps.

12. Processed foods according to claim 10 selected from the list including puff pastry products, pies, rolls and slices with both sweet and savoury fillings or  
25 toppings, crusty bread products, baguettes, loaves and

rolls (including fillings), garlic bread, soft bread products, fruited buns, hot dog rolls, burger buns, baps and naan bread, pitta bread, tortilla wraps and pizzas, both pizza bases or topped pizzas, batters for Yorkshire pudding, choux buns, various nuggets, fritters, crumpets, cakes, sponge cakes, puddings, potato products, roast potatoes, French fries, potato wedges waffles, potato croquettes and shaped potato products, baked or fried filo pastries, spring rolls, samosas, parcels, morning goods including croissants, Danish pastries, doughnuts, including filled and topped doughnuts, shortcrust pastries, including pies and crumbles (with both sweet and savoury fillings), and bread crumb for coating, crumb coated fish or chicken pieces or products, including shaped fish or chicken products such as fingers or nuggets.

13. A base dough formulation comprising the food additive composition according to any one of claim 1 to 7 at 0.5% to 5.0%.

14. A base batter formulation comprising the food additive composition according to any one of claim 1 to 7 at 0.75% to 8.5%.

15. A base potato dough formulation comprising the food additive composition according to any one of claim 1 to 7 at 0.5% to 3.0%.

16. A fillings or topping for a dough product comprising the food additive composition according to any one of claim 1 to 7 at 1.0% to 5.0%.

17. A processed food comprising the food additive  
5 composition according to any one of claim 1 to 7 as a dusting or coating at 0.1% to 1.5%.

18. A finished or part finished food product comprising the food additive composition according to any one of claim 1 to 7 in a microwave heatable packaging  
10 material.

19. A product according to claim 18 in which the packaging utilises susceptor technology.

20. A premix for making the microwave heatable processed foods comprising the food additive composition  
15 according to any one of claim 1 to 7 in combination with a base ingredient of a processed food.

21. A premix according to claim 20 in which the base ingredient is flour, and the food additive is present at 1% to 9%.

20 22. A method of preparing processed foods for heating or cooking in a microwave oven, the method comprising incorporating into a food or ingredient for a food a suitable amount of the food additive composition according to any one of claim 1 to 7.

23. A method according to claim 22 in which a suitable amount of food additive composition is from 0.15 to 10% depending on the food product.

24. A method according to claim 23 in which the food additive composition is added to base dough formulations at 0.5% to 5.0%, to base batter formulations at 0.75% to 8.5%, to base potato dough formulations at 0.5% to 3.0%, to fillings/toppings at 1.0% to 5.0%, or to subsequent dough processing steps at 0.1% to 1.5%.

25. A method according to claim 22 in which the food additive ingredient is dusted on the surface of a food to be processed.

26. A method according to any one of claims 22 to 25 in which the processed foods are baked or fried, then cooled frozen and packaged.



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